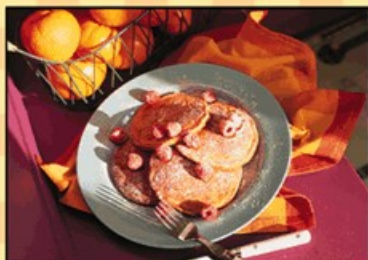


GINGERBREAD PANCAKES



CLOUDY

**MAKES: 6 medium
pancakes**

DIRECTIONS:

1. In a large bowl, combine all the dry ingredients.
2. In a small bowl, whisk the molasses, oil, buttermilk, and egg.
3. Slowly pour the liquid mixture into the flour mixture and stir until they're combined.
4. Lightly grease a griddle or pan over medium-low heat and

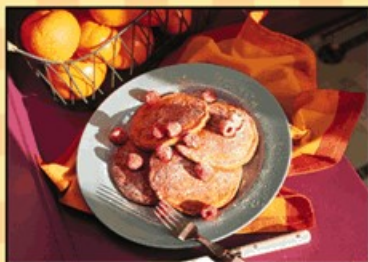
INGREDIENTS:

1 cup all-purpose flour
1 tablespoon sugar
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
Dash of ground cloves
2 tablespoons molasses
1 tablespoon vegetable oil

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GINGERBREAD PANCAKES



CLOUDY

**MAKES: 6 medium
pancakes**

DIRECTIONS:

cook the pancakes for about 3 minutes on each side.

INGREDIENTS:

1 cup buttermilk
1 egg, lightly beaten



Try adding a tablespoon of maple syrup to pancake batter for extra flavor!

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